

November 21

ONE OF THE SIGHTS OF THE WORLD

Great Fish Market at Tokio is Indeed a Wonderful Place.

When the night is old and the constant stars seem to pulsate like great luminous hearts in the heavens, as if to offer their brightest if dying light as sacrifice to the great Sun, rising in the East—to the Sun, time-old artist, whose brushes of mystery paint a superhuman phantasmagoria of colors on a myriad of worlds, then is born once more the activity, the rush and hurry of the human bees who, with rancous cries, says the Japanese monthly, the "Oriental Review," make the great fish market of Tokio.

Coming like wraiths or ghosts out of the dark, in an instant the long structure is a turmoil of them, and the erstwhile silent slumbering neighborhood a scene as from the brush of an Hogarth.

Wonderful indeed is the place and even more wonderful the language of the hive. About the carved stone skirts of the Nihonbashi bridge, clusters this place, odorous of the Sea God's breath, which supplies the two millions inhabitants of the Japanese capital with the fish that are daily brought by the lean brown sampans from near and far-off waters, the scent of seaweed from the depths of the sea, clinging to them like cements. Here one sees the mother of hundreds upon hundreds of proud "Eddokko," the real children of Tokio, of men and women who by gallant deeds, known and unknown, born of the pure Eddokko spirit, have done their share for Tokio and for Japan, and made the name Uogashi, fish market, a memorable one, forever dear to the Eddo people.

Little is known of the market's beginnings, but the story is that three cooks who came to Yedo in the train of that Tokugawa Iyeyasu, who sleeps now at Nikko, first Shogun of his line of military Caesars, some 300 years ago, began the Uogashi just where it is today, building crude little huts along the southern bank of the river among the tall rushes that were on every side. It was perhaps these pioneers, who from a small beginning blazed the pathway for the busy and flourishing market of today and through struggles that marked the apotheosis of the true Eddo spirit.

Has Had Many Fires.

Almost from the day when the first fish was sold over the counter made of rushes to the present, the place has been the prey of fire, but the most disastrous conflagration broke out in the third year of Bunkin (1863), the flaming serpents of the Fire God enveloping the place in sinuous embrace until there was only death left—death and ashes. Some unseen enemy of the Mitsuis set fire to their great drapery shop nearby, whence it fast spread. The Mitsuis, merchant princes of new Japan, restored the market, but many times since have other fires desolated it, the one of 1879 obliterating the quaint old rush huts to the sorrow of the lovers of the things of the older days, but to the making of the modern buildings of the market of today.

There were but 72 houses in the market in 1863, including three restaurants, two of which, those of Togokyua and Iseya, still remain. The fish of many varieties once came to the market from the Namatsu, Miura, Boshu and Kazusa districts by express sampans of eight cars called oshiokuri. One may still see the oshokuri, but with only seven cars, for one was ordered removed by the Tokugawa, Shogunate government in order that the speed of the sampans might be less, they being often made use of by refugees; and with one less car the government sampans were the more easily able to overtake them when they desired. These oshiokuri were driven by the cars of untiring youths day and night, as soon as the catch was made, from the fishing waters to the market place. In 1863 a tai (sea bream) of more than a foot in length brought eight sen in the market, at retail, and a magura (tunny) about 18 sen. The total sales of the market rarely reached a value of 3000 yen (\$1500) a day then.

The coolies, who unloaded the fish and carried them to the market, were called karuko as at present, and earned a scanty living, receiving not over six to eight sen per box, though this small as it was, was considered a high labor rate at the time. In olden days the market was disorderly and noisy beyond words. The brokers always had the advantage of the buyers, who had to almost beg them to sell, and this state of affairs could not but lead

often to rows in which heads were broken. Not a day passed without disturbances of some sort, and at times citizens feared to walk in the Market Place. One collision of this sort in 1863 between a broker and a boatman plunged the whole market into a bloody hand to hand battle in which many were killed and wounded, and which was finally ended by the authorities piling up a barrier of boxes and baskets in such a way as to separate the combatants until their sanguinary ardor had cooled.

Place to Get Fresh Fish.

The Uogashi was the only place in old Yedo where fresh fish were procurable, even the Shoguns and nobles sending there for their supply. The Shogun's chief cook was accustomed to buy in person, selecting the best and paying a good price, so consequently was considered a good customer by the fishmongers, while the servants of the nobles who established an office called anaya, on the bank of the river opposite, where the central post office of Tokio now stands, and to which they insisted the fish must be brought for inspection, were cordially detested by the entire market as they wrung from fishermen and fishmongers their hard-gained spoils, frequently threatening them at the points of their swords to accelerate the bargain. The officers of the anaya, when they could not get the fish they desired, would often even search the fishmongers' houses finding their prey sometimes hidden behind the house shrine, on the rafters of the ceiling, under the floor, or even in the bath room. It was not rare that these officers even found what they sought fastened to the backs of the fishermen, who tried to save their small treasure of the sea even in this way, under their garments, next their skin.

The present market is made up of three different elements: The sellers of live fish; dealers in salted or dried fish; storehouse keepers, called botelchaya. The small storehouses are for the convenience of buyers who store the fish purchased in them, usually in a big wooden box in which they may be kept fresh, and the rent of which is but three sen per half day. As it is by no means easy to earn an independent living by this storehouse business alone, it is usually carried on by the fishmongers as a sort of side line, their wives and children attending to it. The botelchaya now number not less than 500 throughout the market.

In winter the market hour is now limited to the hours between 5 and 12 in the morning. Fish caught the night before are brought by trains and boats from Mitohama, Numazu, Odahara, Choshi, Boshu, etc. In summer, when the supply is abundant, the market is also open between 3 and 5 in the afternoon that the fish brought in the morning may be disposed of. The fish are now brought in ice boxes in the hot season. The market of today, in shape like the letter H, nearly 2000 feet in length along the river, is divided into 10 districts; and as the members of each district are limited, there is no chance for any outsider to join them without their permission. For using the public roads almost to themselves for the purposes of the market, they pay \$1800 per year to the Government. There are now more than 500 market coolies, who earn a better living there than they could through any other labor in Japan, by carrying the boxes containing the fish from the landing place to the market, and thence, after sales have been made, to the storehouses. They are paid from six to seven sen a box.

No Figures on Business Done.

There are no exact figures as to the present daily volume of the business of the market, but it probably ranges in summer from about 8000 to 10,000 yen. This shows a great stride in the modern business, for in olden days, 3000 yen was about the daily maximum. And today it is not the brokers, but the buyers, for the former get only seven per cent. upon each sale.

Even at the present day the market is notorious for the keeping up of the old customs and traditions. For instance, even now an otokodate with 300 assistants, each one wearing a short coat with a sort of crest and the letters of his name, kaneko, on the collar, is employed to keep order. These men stroll about the market, and take the place of police, keeping order by force, if not by law. There was formerly a sort of house held in common, which supplied the fish needed for the Imperial Household, but now only one person has this privilege.

There are many young men in the market, who while away dull hours by playing a kind of Japanese chess, called shogi. They gamble, but shogi is rather encouraged by the older men of the place as it has a tendency to keep the players from wasting their time and money elsewhere. There is a society made up of about 70 of the young men, who purely from the Eddokko spirit subscribe to the temples and shrines, make presents of small banners to teahouses and curtains to theatres, etc., with advertisements of the market. This is not done by the whole community of the marketmen, but by the society only, and the custom goes very far toward enhancing the popularity and prosperity of Tokio's only and very picturesque fish market.

GOOD START FOR AL REYNOLDS

Has Sch. Esperanto at T Wharf Today With 75,000 Pounds of Fish.

The arrivals at T wharf, Boston, since yesterday's big fleet are few, just a half dozen crafts being reported there this morning with a total of 190,000 pounds of fish, mostly haddock and cod.

In from his first haddocking trip since he took command of the craft, sch. Esperanto, Capt. Al Reynolds is at the dock this morning with a dandy fare, consisting of 30,000 pounds of haddock and 45,000 pounds of cod. Other arrivals are schs. Josephine DeCosta, 23,000 pounds; Gladys and Nellie, 9800 pounds; Alice M. Guthrie, 33,000 pounds; Leonora Silveria, 6000 pounds, Elva L. Spurling.

Wholesale prices on haddock were quoted at \$3.25 to \$4 a hundred pounds; large cod, \$3.50 to \$4; market cod, \$2 to \$2.50; hake, \$1 to \$2; pollock, \$1.50 to \$1.75; and cusk, \$1.25.

Boston Arrivals.

The fares and prices in detail are: Sch. Josephine DeCosta, 16,000 haddock, 7500 cod.

Sch. Esperanto, 30,000 haddock, 45,000 cod.

Sch. Alice M. Guthrie, 16,000 haddock, 3000 cod, 11,000 hake, 3000 cusk.

Sch. Gladys and Nellie, 6000 haddock, 2300 cod, 1500 hake.

Sch. Elva L. Spurling.

Sch. Leonora Silveria, 3500 haddock, 2500 cod.

Haddock, \$3.2 to \$4 per cwt.; large cod, \$3.50 to \$4; market cod, \$2 to \$2.50; hake, \$1 to \$2; pollock, \$1.50 to \$1.75; cusk, \$1.25.

LOOK OUT FOR THE CANDERU

Probably one of the most dangerous and least known of man's watery enemies is the canderu, or caneru, a fish three to eight inches long and guilty of the extraordinary habit of diving suddenly into the human economy by the most convenient channels. There are two distinct species, one eel-like in appearance, blunt head, and smooth bodied, the other armed with a sharp, bony snout, two to three inches in length, swallow tailed and covered from snout to tail by small barbs. It is particularly attracted by the orifices of the human body, into which it dives suddenly and with great force, producing a shock somewhat akin to a powerful electric discharge. In the case of both types a serious surgical operation is involved; but in the case of the Beni variety the more the fish or the victim wriggles the farther the fish penetrates—and it cannot get back. It frequently causes death.

BANNER FARE OF RED SNAPPER

Having on board the largest cargo of fish ever landed in a gulf port, the fishing sch. Cape Horn, Capt. Salvadore, arrived in Galveston, Texas, last week. The fish cargo of the Cape Horn consisted of 65,000 pounds of red snapper, the fish ranging in size from 5 to 16 pounds and having an average weight of eight pounds each. This meant that the Cape Horn had on board when she arrived in Galveston something like 7,000 fish, all of which were caught by hand, with lines from the deck of the vessel or from dories. Including the captain and the ships cook nine men were on board, all taking a hand at the lines when the fish were biting. According to the terms on which the fishermen of the Gulf Fisheries fleet work, they are paid a certain per cent. per pound on the catch landed in Galveston after the cost of supplies for the voyage and

the ice is deducted. The catch of the Cape Horn, therefore, netted to each man of the crew between \$80 and \$90 and as the vessel was out 22 days, almost to an hour, the men received for their work in addition to their keep about \$4.10 per day which with the cost of living paid in addition mean about \$5.50 per day, equal to the pay the majority of skilled labor.

Portland Fish Notes.

Fish are again within speaking distance. Halibut have dropped in price as was noted in the figures quoted for the fare of the sch. Preceptor which was in here Thursday. Friday a big quantity of fish of all kinds was received here and the price on the ordinary varieties fell off some. It has still to go a considerable distance before it is down where it will be later on, but it is encouraging to note, nevertheless, that the tendency of the market is downward. Prices made for fish to the fishermen Friday were: Large cod, \$4@5@; market cod, \$2.50 @4; haddock, \$2.50@4.50, hake, \$2.50; cusk, \$2; pollock, \$1.50.

Over 100,000 pounds of fish were received here Friday. The principal fares were the Richard J. Nunan, 20,000; Georgia, 25,000; Katie L. Palmer, 2000; Edmund F. Black, 10,000; Top-sail Girl, 10,000; Crusader, 3000; Lochinvar, 15,000; Fannie Hayden, 8000. The small boats had enough to bring the total up to six figures.

GILL NETTERS FOR NOVA SCOTIA

At the old Jenkins shipyard, Yarmouth, the first of the fleet of gill-netters for the Lockport Cold Storage Company is nearing completion. The operations of these vessels on our shore will be watched with much interest, as this method of fishing is a comparatively new one for Nova Scotia. It is expected that if the operations are successful that there will be rapid growth in the fleet of vessels for this purpose.—Shelburne Gazette.

Fisherman Badly Burned.

Michael Curin, one of the T wharf power dory fishermen was badly burned Saturday morning as the result of a gasoline explosion on board his craft.

Curin was getting ready for a day's fishing, when the gasoline tank exploded from some means or another and the top blew off. He was badly burned about the head and hands, while the boat was somewhat damaged.

Don't Like Japs.

Some radical changes in the fishery regulations of British Columbia are contemplated. The main feature of the new policy is the encouragement of the white fishermen to the exclusion of the Japanese fishermen, who have of late years been gradually ousting the white fishermen and securing, in conjunction with the canners' combine, a virtual monopoly of the fishing industry, says the Toronto Globe.

Fishermen Left Behind.

When sch. Preceptor, Capt. Jerome McDonald, left Portland Thursday night, three of the seamen were left behind. They happened to be up town and when they got down to Central wharf, they found their craft had gone. They were forced to stay a day longer than they wished in town but left by steamer for Boston Friday night.

Fishing Fleet Movements.

Sch. Theodore Roosevelt, Capt. Thomas Flannigan, was at Shelburne, N. S., last week, bound to the Bay of Islands, N. F.

Sch. Tattler, Capt. Alden Geel, the last but one of the dory handlining fleet to arrive, was at Shelburne, N. S., Friday on her way home.

ONE TRIP HERE FOR SPLITTERS

Gill-Netters Not Out Yesterday Consequently Things Were Quite Dull.

The only fresh fish arrival here since yesterday is sch. Elsie, Capt. Thomas Downey, which brought down 35,000 pounds of fresh fish from Boston for the splitters.

The gill netters were not out yesterday on account of the storm, but this morning the entire fleet got underway and went outside to pick up their nets.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Elsie, via Boston, 35,000 lbs. fresh fish.

Sch. Lillian, via Boston.

Sch. Laverna, via Boston.

Sch. Good Luck, shore.

Sch. Francis J. O'Hara, Jr., via Boston.

Sch. Mary DeCosta, via Boston.

Vessels Sailed.

Sch. Cavalier, halibuting.

Sch. Annie and Jennie, haddocking.

Sch. Evelyn M. Thompson, haddock-ing.

Sch. Edith Silveria, haddocking.

Sch. Fannie E. Prescott, haddocking.

Sch. Bohemia, Newfoundland.

Sch. Cherokee, netting.

Sch. Dixie, netting.

Sch. Leonora Silveria, Boston.

Sch. Elva L. Spurling, Boston.

Sch. Yucatan, Mobile.

TODAY'S FISH MARKET.

Salt Fish.

Trawl bank cod, large, \$4.25; medium, \$3.75; snappers, \$2.75.

Handline Georges codfish, large, \$5.50 per cwt.; medium, \$4.62 1-2; snappers, \$3.25.

Eastern halibut codfish, large, \$4.50; mediums, \$3.75; snappers, \$3.

Dory handlining codfish, large, \$4.50; medium, \$4.12 1-2; snappers, \$3.50.

Georges halibut codfish, large, \$4.50; mediums, \$4.

Drift codfish, large, \$4.25; mediums, \$3.62 1-2.

Cusk, large, \$2.25; mediums, \$1.75; snappers, \$1.25.

Pollock, \$1.50.

Hake, \$1.50.

Haddock, \$1.50.

Large salt mackerel \$20 per bbl.; Fletched halibut, 10c per lb.

Fresh Fish.

Haddock, \$1.10 per cwt.

Eastern cod, large, \$2.10; medium, \$1.75; snappers, 75c.

Western cod, large, \$2.15; mediums, \$1.80; snappers, 75c.

All codfish not gilled 10c per 100 pounds less than the above.

Hake, \$1.15.

Cusk, large, \$1.30; mediums, \$1; snappers, 50c.

Dressed pollock, 90c; round, 80c.

Bank halibut, 15 1/2c lb. for white and gray.

Fresh mackerel, 25c for large.

Fresh herring, \$1 per bbl. to salt; \$2 per bbl. for salt

Pensacola Fish Arrivals.

Arrivals at Pensacola last week were as follows: For E. E. Sanders Co.—Ida S. Brooks, 16,200 snappers, 14,170 groupers; Mary E. Cooney, 20,845 snappers, 15,970 groupers; John M. Kean, 19,650 snappers, 6500 groupers; Clara R. Harwood, 12,815 snappers, 6690 groupers; Wallace McDonald, 7500 snappers; Thomas J. Carroll, 20,000 snappers, 30,000 groupers. For Warren Co.—Clara P. Sewall, 15,050 snappers, 7,755 groupers; Mary B. Grave, 17,000 snappers, 32,500 groupers; William Hazo, 23,435 snappers, 5975 groupers; Chicopee, 14,155 snappers, 8780 groupers; Arriola, 20,000 snappers, 5450 groupers; Galatea, 8000 snappers, 2000 groupers; Silas Staur-no, 13,500 snappers, 7170 groupers.

Sandy Point Fish Notes.

Plenty of herring are going this week and bait is plentiful.

The following Gloucester fishing vessels were in port recently: Alice, Aspinet, Lucinda I. Lowell, Mary F. Curtis, Yakima, Elizabeth N., and Annie M. Parker.

LOOKING FOR BETTER PRICE

Otter Trawler Heroine Goes to Fulton Market Instead of T Wharf.

There was practically little demand for fish during last week at Fulton Market.

Nearly all varieties of groundfish were high in price, which seems unusual at a time when the weather seems favorable for fishing, says the Fishing Gazette. Haddock was particularly "up in the air," the cheapest in the market during the week being the catch of the trawler Heroine, which arrived at the market on Monday with about 28,000 pounds of haddock and 10,000 pounds more or less of other varieties, such as cod, halibut, flounder, skate, etc. The Heroine came out this year, being the converted yacht Hero. During the summer she was making Boston each week with such hauls as she could get. It is said that in coming to this market the owners of the trawler are looking to get more money for their fish than they secured in the East.

During the week haddock sold at 5 to 8 cents per pound. On Monday and Tuesday sales were made at about 5 cents and in some cases one-half cent more per pound. The seven to eight-cent price prevailed on Wednesday, Thursday and Friday.

Hake sold at 5 to 6 cents last Saturday, and at 6 cents during the remainder of the week. The supply was light each day.

Both steak and market cod brought good money, the selling price of the former 7 to 10 cents per pound. Market cod was quoted at 5 to 7 cents. Very few fish were sold at the former figure.

Fish bloater mackerel brought 30 to 45 cents.

Tinker sold at a shilling to 15 cents per pound.

Halibut was cheaper in price than the last week, the quotation on Western whitefish being 10 to 11 cents per pound. There were no Eastern fish in the market.

He Formerly Sailed From Herr.

A fine new fishing schooner of 43 tons register, was launched on Saturday last, from the shipyard of Joseph McGill at Shelburne. She was built for a company, headed by Capt. John T. McKenzie of Lockport, formerly of this port and one of the successful salt trawl bankers, who will command her. She is 78 feet over all 17 feet, 8 inches beam, and 8 feet, 2 inches hold, and is fitted with 36 horse power gasoline auxiliary engine. She is now being rigged and fitted for sea, and will at once engage in off-shore fresh fishing. She has been named "Nellie Viola."

Mr. McGill has also in construction a fishing schooner of 110 tons register, for Newfoundland parties. She is to be launched early next spring.

Boston Aquarium Opens Thanksgiving

The City Point Aquarium at Marine Park, South Boston, is to be open to the public Thanksgiving Day, November 28, and the working force at the Aquarium under Director Louis W. Mowbray are hustling with that in mind. Nearly 400 tropical fish, bought several weeks ago in Bermuda and Florida by Director Mowbray, have arrived at the Aquarium from the New York Aquarium, where they have been kept until the new house was ready for them.

Big System Of Docks.

A big fisheries system of docks is being projected for Seattle, and bids for the building of these docks, each, 1,000 feet long, are now invited.